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(54) Title: INDUSTRIAL PRODUCTION OF MEAT FROM <i>IN VITRO</i> CELL CULTURES ✓		
(57) Abstract A process for production of a meat product said process comprising the culturing <i>in vitro</i> of animal cells in medium free of hazardous substances for humans on an industrial scale thereby providing three dimensional animal muscle tissue suited for human and/or animal consumption, optionally followed by further processing steps of the cell culture to a finished food product analogous to known processes for meat comprising food products without requiring deboning, removal of offal and/or tendon and/or gristle and/or fat, preferably said meat product comprising solidified cell tissue, said cells being selected from muscle cells, somite cells and stem cells. A meat product, consisting of <i>in vitro</i> produced animal cells in a three dimensional form i.e. comprising multiple cell layers of animal cells in three dimensions, said meat product being free of fat, tendon, bone and gristle, said cells being selected from muscle cells, stem cells or somite cells.		